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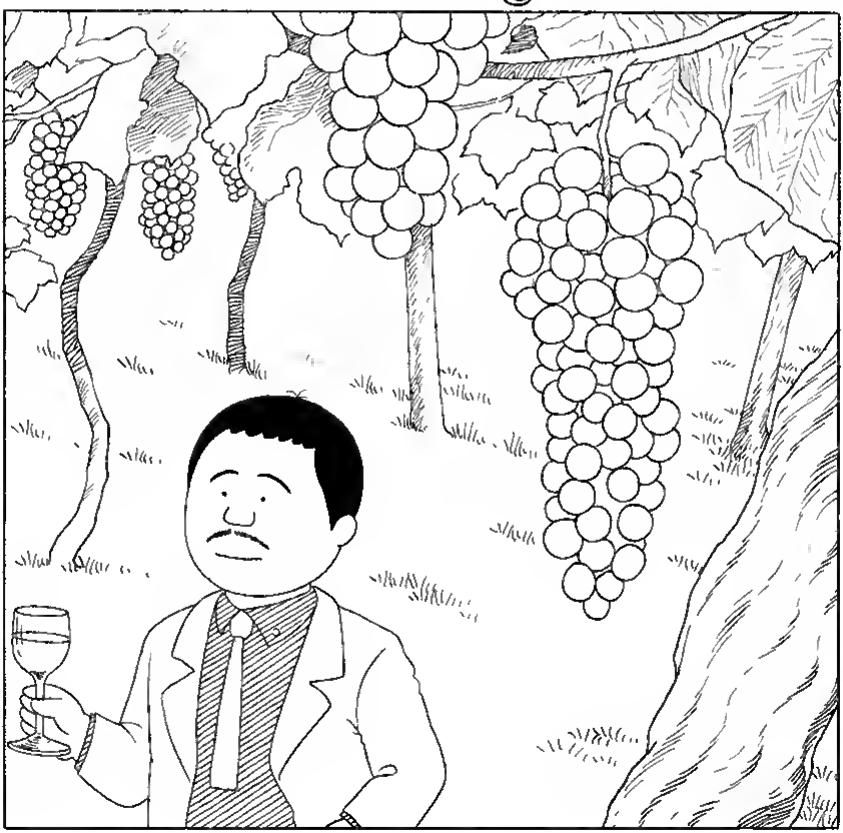
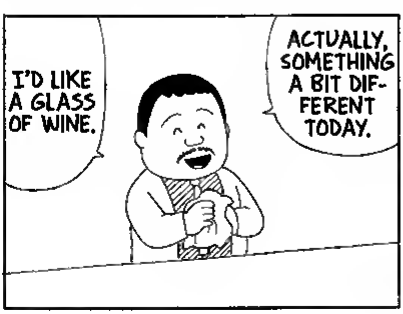
PART 8

Delightful Wine



WELCOME.

GOOD EVENING, SIR.


I'D LIKE A GLASS OF WINE.
ACTUALLY, SOMETHING A BIT DIFFERENT TODAY.

YOUR USUAL WHISKEY?

WINE FOR YOU?
YEP. WINE.
WINE, HUH?
TO OBLIGE A CUST-OMER'S EVERY REQUEST.
NO, MOST CERTAINLY NOT. IT IS MY DUTY
IS THERE SOME WEIRD REASON I CAN'T DRINK IT?
WHAT ARE YOU MAKING A FACE FOR?
OF- OF COURSE YOU DO!
I GO ON DATES, TOO!
HEY, HEY! DON'T ACT SO SUR-PRISED!
YOU DO?
TO BE HONEST, SEE, I'VE GOT A DATE THIS SUNDAY.
THAT'LL REALLY GET THE BALL ROLLING, SEE?
YEP. AND I WAS THINKING I COULD TEACH HER A BIT WHILE WE DRINK.
HENCE YOUR ORDER.
SO IT SEEMS LIKE THIS LADY REALLY HAS A THING FOR WINE.

AT ANY RATE, SHE ASKED ME TO TEACH HER A LITTLE BIT OF WHAT I KNOW.
AH, SHE'S A TOTAL BEGINNER.
DEPENDING, YOU'LL HAVE TO CHANGE YOUR TEACHING STYLE.
HOW MUCH DOES THIS LADY KNOW ABOUT WINE?
THEN YOU'D BETTER GIVE HER A CRASH COURSE.
THAT KINDA THING.
"I'D LOVE TO LEARN A BIT ABOUT WINE. WON'T YOU TEACH ME?"
"MATSUDA-SAN, YOU KNOW SO MUCH ABOUT ALCOHOL."
IT'S MADE FROM GRAPES.
ERM,
ME...
HOW MUCH DO YOU KNOW ABOUT WINE ANYWAY?
WELL, UMM, I GUESS THAT'S IT.
AND... UMMM....
AND THERE'S RED WINE AND WHITE WINE!

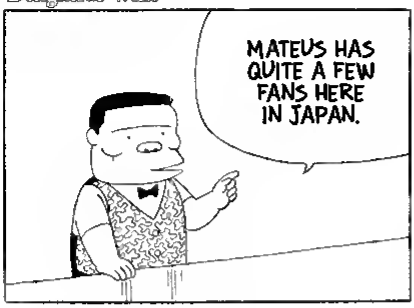
I EVEN PULLED OUT MY NOTE-BOOK.
WELL, THAT'S WHY I'M HERE ASKIN' FOR HELP, RIGHT?
AND YOU WERE GOING TO TEACH SOMEONE ELSE ABOUT WINE?
THEN A QUICK CRASH COURSE.
DON'T YOU WANT TO TEACH ME?!
SOUNDS LIKE A THREE-MINUTE DATE.
HEAR, HEAR! THAT CHEAP PART SOUNDS PARTICULARLY APPEALING!
HURRAY!
AND CHEAP, AND DELI-CIOUS.
FIRST AND FOREMOST, WINE IS COOL,
AND PLUNGE RIGHT ON INTO ACT TWO.
SO LET'S SKIP ACT ONE
WINE ASIDE, YOU DO HAVE EXPERIENCE DRINKING OTHER KINDS OF ALCOHOL.
NOW LET ME SEE... A WINE FOR YOUR TASTE BUDS, HUH?

THIS SHOULD DO...

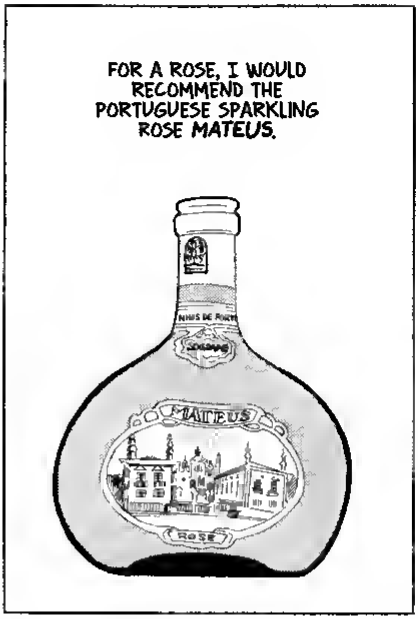
SEMILLON 1982

IS TO HOLD IT LOWER BY ITS STEM.
THE COOLER WAY
NO, NO, NO! YOU CAN'T HOLD IT LIKE THAT.
AND?
YEAH. THERE YOU GO.
LIKE THIS?
THAT'S BECAUSE IT'S MADE FROM SEMILLON GRAPES.
TASTES A BIT DRY, RIGHT?
I THOUGHT WINE'D BE SWEETER THAN THIS.
HUH?

SHALL WE START THERE FOR THE PURPOSE OF YOUR CRASH COURSE?
PEOPLE DO SAY THAT.
THERE ARE SO MANY KINDS THAT I DON'T HAVE A CLUE WHAT TO DRINK.
LET'S SAY I DO WANT TO DRINK A GLASS OF WINE.
TO START DRINK-ING WINE...
FOR PEOPLE WHO HAVE JUST DECIDED
PEOPLE WHO ARE USED TO THE TASTE OF ALCO-HOL.
NO, THAT WINE'S FOR PEOPLE LIKE YOU, MATSU-CHAN.
WELL, WE START WITH SE-MILLON, RIGHT?
IT'S HALF-WAY BE-TWEEN A WHITE AND A RED.
A ROSE?
A MODERATELY PRICED WHITE OR A ROSE WOULD BE BEST.
HMMM...
FOR SOME-ONE JUST STARTING OUT...
NEXT, WHAT SORT OF WHITE OR ROSE SHOULD WE GET?
SO A WHITE OR A ROSE... AND NOT A RED...


MATEUS HAS QUITE A FEW FANS HERE IN JAPAN.

NON-CARBONATED WINE IS KNOWN AS "STILL" WINE.
"SPARKLING" MEANS THAT THE WINE IS CARBONATED.


FOR A ROSE, I WOULD RECOMMEND THE PORTUGUESE SPARKLING ROSE MATEUS.
MATEUS
ROSE

MANNS HARVEST
MANNS WINE

WHAT ELSE?

MANNS HARVEST.

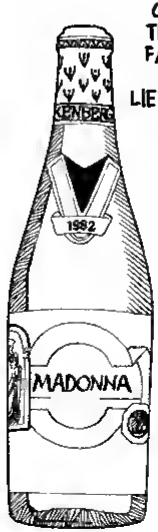
FOR SOMETHING FRENCH, CALVET SELECTION IS A NICE WHITE.

OR YOU COULD TRY CHATEAU MERCIAN OR SUNTORY'S CHATEAU LION. THESE ARE BOTH JAPANESE WINES.

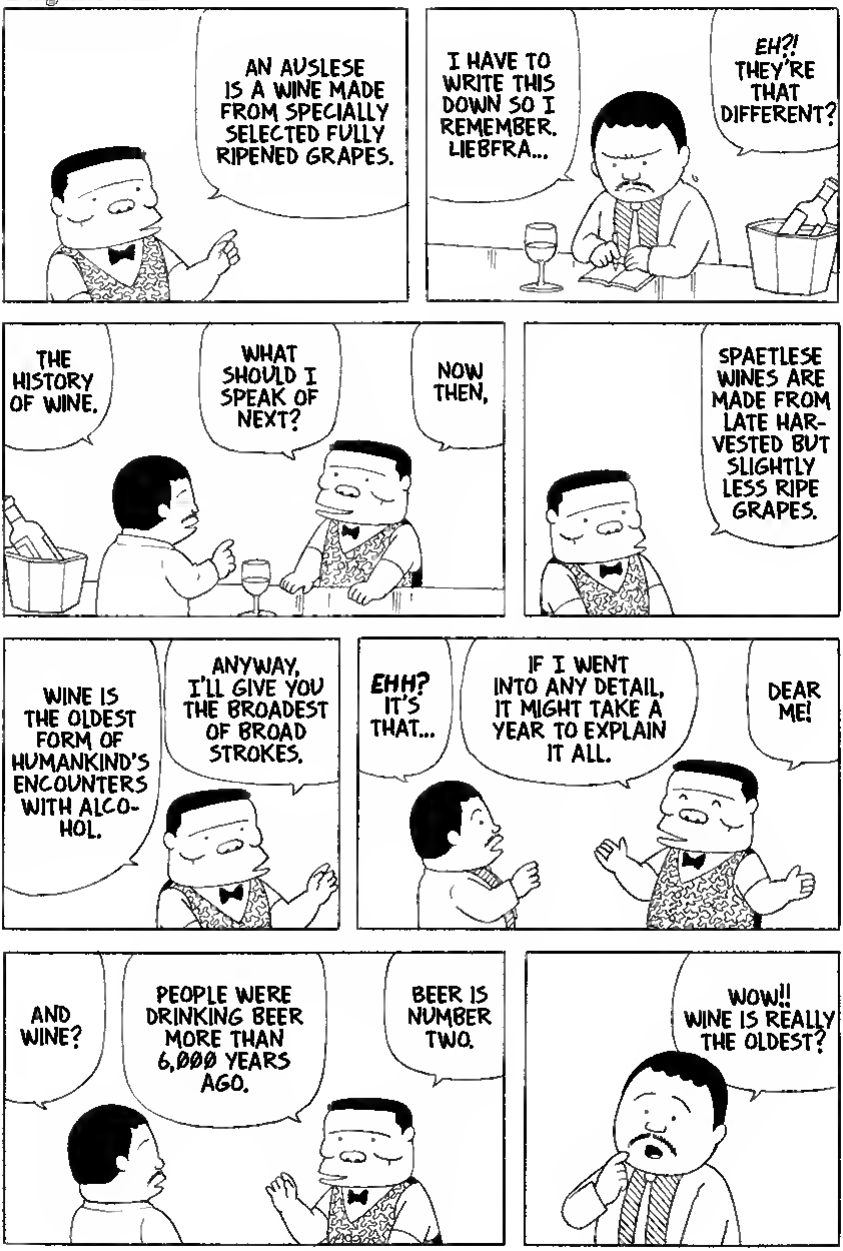
FALKENBERG IS THE NAME OF THE COMPANY...

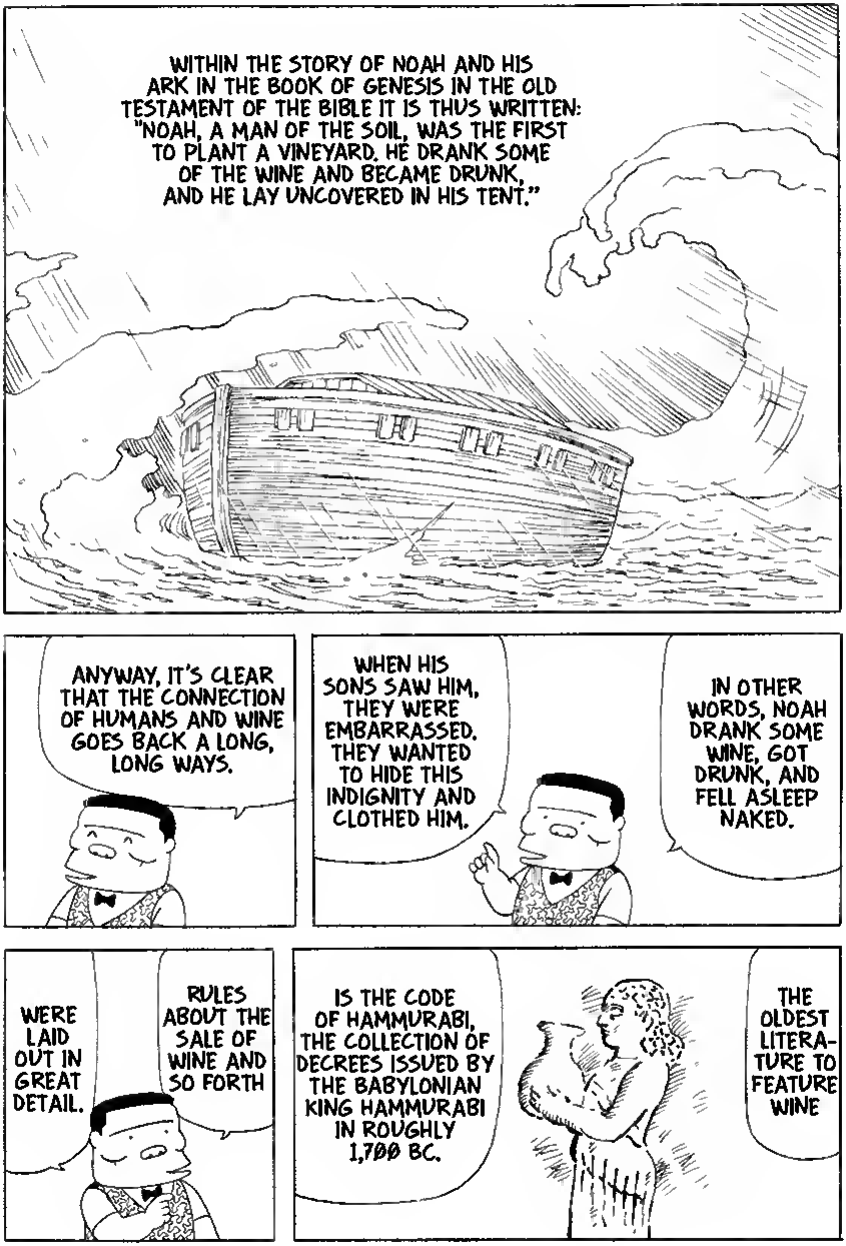
THESE NAMES ARE ALL SO LONG AND DIFFICULT TO REMEMBER.

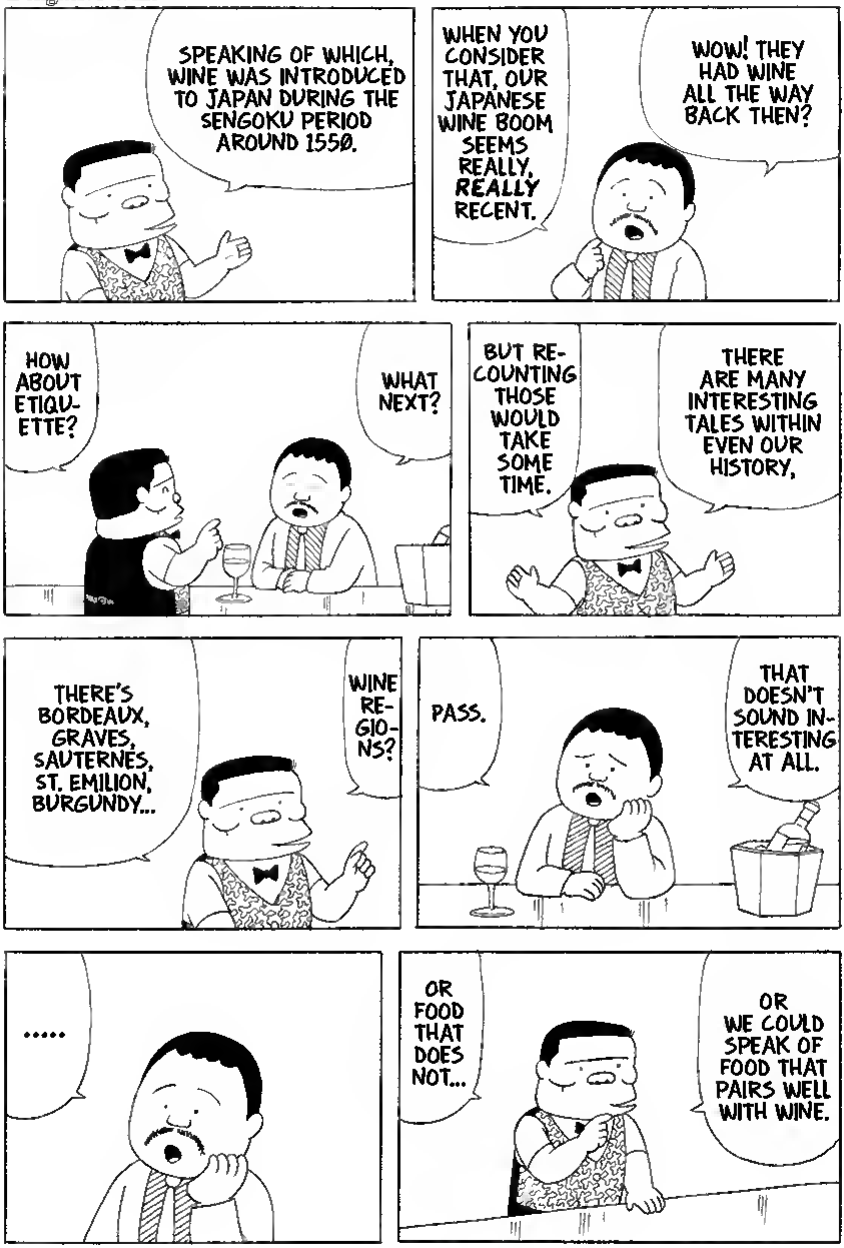
OR THERE'S THE GERMAN FALKENBERG MADONNA LIEBFRAUMILCH.

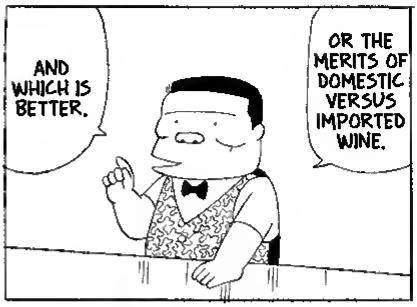


WHILE THEY BOTH FALL UNDER THE MADONNA UMBRELLA, AN AUSLESE WILL COST YOU 5,000 YEN. LIEBFRAUMILCH IS ONLY 1,300 YEN.


AN AUSLESE IS A WINE MADE FROM SPECIALLY SELECTED FULLY RIPENED GRAPES.
I HAVE TO WRITE THIS DOWN SO I REMEMBER. LIEBFRA...
EH?! THEY'RE THAT DIFFERENT?
THE HISTORY OF WINE.
WHAT SHOULD I SPEAK OF NEXT?
NOW THEN,
SPAETLESE WINES ARE MADE FROM LATE HARVESTED BUT SLIGHTLY LESS RIPE GRAPES.
WINE IS THE OLDEST FORM OF HUMANKIND'S ENCOUNTERS WITH ALCOHOL.
ANYWAY, I'LL GIVE YOU THE BROADEST OF BROAD STROKES.
EHH? IT'S THAT...
IF I WENT INTO ANY DETAIL, IT MIGHT TAKE A YEAR TO EXPLAIN IT ALL.
DEAR ME!
AND WINE?
PEOPLE WERE DRINKING BEER MORE THAN 6,000 YEARS AGO.
BEER IS NUMBER TWO.
WOW!! WINE IS REALLY THE OLDEST?


WITHIN THE STORY OF NOAH AND HIS ARK IN THE BOOK OF GENESIS IN THE OLD TESTAMENT OF THE BIBLE IT IS THUS WRITTEN: "NOAH, A MAN OF THE SOIL, WAS THE FIRST TO PLANT A VINEYARD. HE DRANK SOME OF THE WINE AND BECAME DRUNK, AND HE LAY UNCOVERED IN HIS TENT."
ANYWAY, IT'S CLEAR THAT THE CONNECTION OF HUMANS AND WINE GOES BACK A LONG, LONG WAYS.
WHEN HIS SONS SAW HIM, THEY WERE EMBARRASSED. THEY WANTED TO HIDE THIS INDIGNITY AND CLOTHED HIM.
IN OTHER WORDS, NOAH DRANK SOME WINE, GOT DRUNK, AND FELL ASLEEP NAKED.
WERE LAID OUT IN GREAT DETAIL.
RULES ABOUT THE SALE OF WINE AND SO FORTH
IS THE CODE OF HAMMURABI, THE COLLECTION OF DECREES ISSUED BY THE BABYLONIAN KING HAMMURABI IN ROUGHLY 1,700 BC.
THE OLDEST LITERATURE TO FEATURE WINE


SPEAKING OF WHICH, WINE WAS INTRODUCED TO JAPAN DURING THE SENGOKU PERIOD AROUND 1550.
WHEN YOU CONSIDER THAT, OUR JAPANESE WINE BOOM SEEMS REALLY, REALLY RECENT.
WOW! THEY HAD WINE ALL THE WAY BACK THEN?
HOW ABOUT ETIQUETTE?
WHAT NEXT?
BUT RECOUNTING THOSE WOULD TAKE SOME TIME.
THERE ARE MANY INTERESTING TALES WITHIN EVEN OUR HISTORY,
THERE'S BORDEAUX, GRAVES, SAUTERNES, ST. EMILION, BURGUNDY...
WINE REGIONS?
PASS.
THAT DOESN'T SOUND INTERESTING AT ALL.
.....
OR FOOD THAT DOES NOT...
OR WE COULD SPEAK OF FOOD THAT PAIRS WELL WITH WINE.



SUNTORY WINE CATALOGUE 1984

Grape Harvest Year (Vintage)
Vast differences exist in the quality of wine bottled any given year. Knowing the vintage of a wine can be of great importance in ascertaining its worth and/or characteristics.

That said, there isn't much point in obsessing over vintage in the wine that you drink every day.

Further, wine of mixed vintage can hold the advantage of a more stable, consistent flavor.

Grand Cru Classé

Grand cru is a regional wine classification that designates a vineyard known for its favorable reputation in wine production.

Grand cru classé is the highest designation from the Bordeaux Wine Official Classification of 1855.

Chateau Lagrange

The name of the chateau (winery) that bottled this wine. It also serves as the product name.

Only grapes specifically harvested at this chateau are allowed to be used in its manufacture.

Appellation Saint-Julien contrôlée

Indicates that this wine was produced within the Saint-Julien vicinity of the Medoc region of Bordeaux and that this wine is fit to carry the name of the region where it was produced.

The laws governing the appellation d'origine contrôlée (AOC) ensure the quality of wine. Wine not meeting those strict standards cannot bear the name of an AOC-governed region if they have been produced within that region. Only about 20% of French wines are AOC certified.

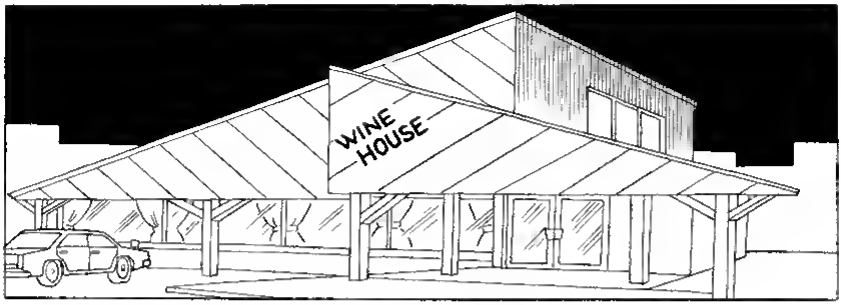
Saint-Julien

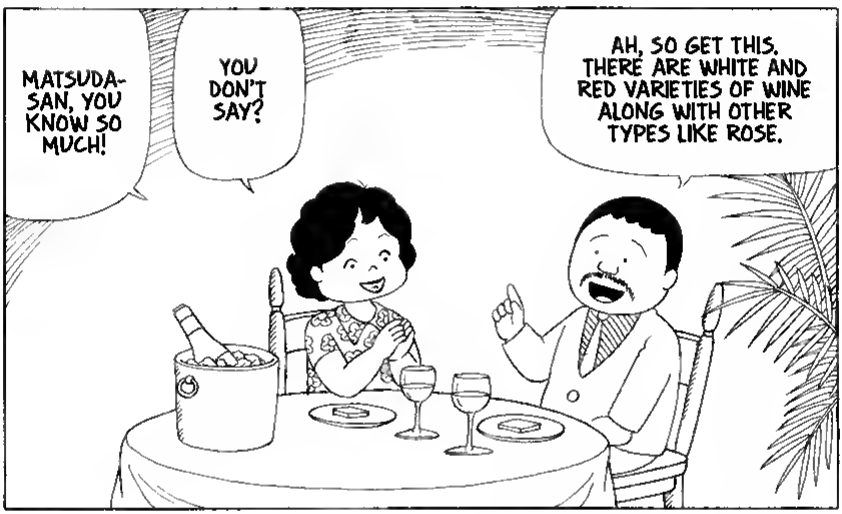
Indicates that the wine was bottled at Saint-Julien in the Medoc region of Bordeaux.

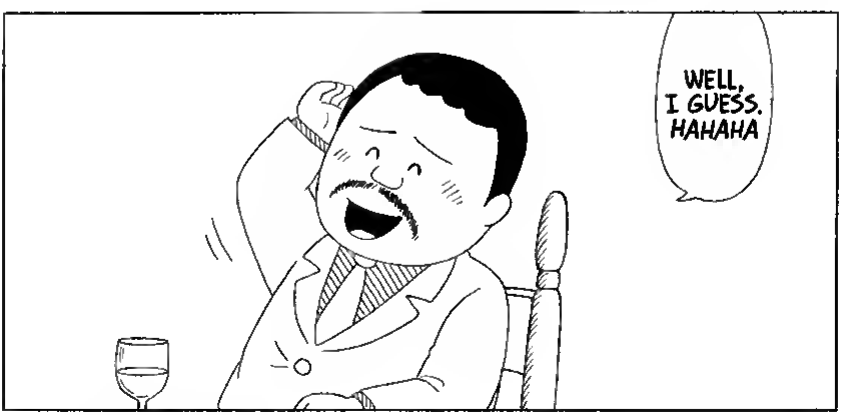
Mis en Bouteilles au Chateau

Indicates that the the wine was bottled at the chateau with the chateaus own grapes.

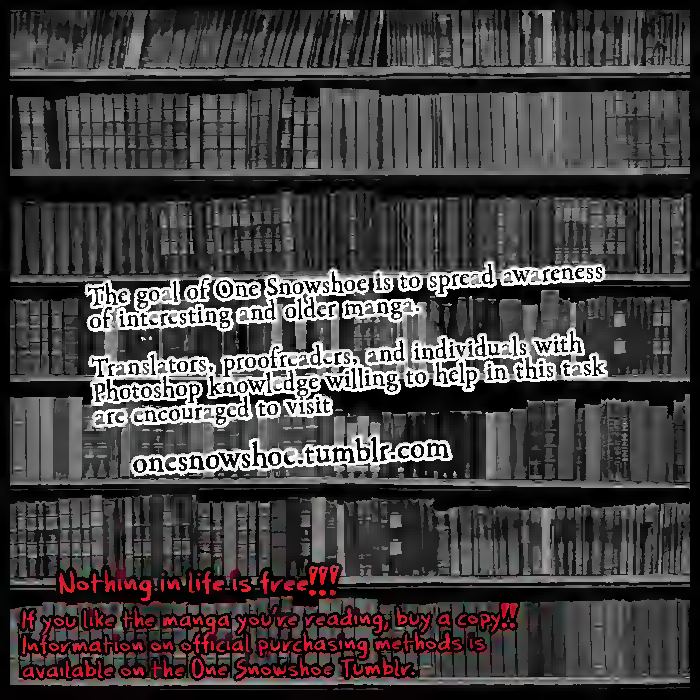
HUH? BUT I'VE BARELY TOLD YOU ANYTHING AT ALL.
IT'S WAY TOO MUCH TO TRY TO LEARN, SIR.
I'M DONE!
AND THAT IS THE REAL FIRST STEP.
I WAS A FOOL TO THINK I COULD LEARN ALL ABOUT IT IN JUST TWO OR THREE HOURS.
CRAZY! TURNS OUT WINE'S A REALLY BROAD SUBJECT.
MMM...
WILL YOU BE OKAY?
BUT YOU STILL HAVE THAT WINE DATE AHEAD, RIGHT?
GOOD NIGHT.
NIGHT.
"NOTHING VENTURED," RIGHT?
I'LL COME UP WITH SOMETHING.


WINE HOUSE


MATSUDA-SAN, YOU KNOW SO MUCH!
YOU DON'T SAY?
AH, SO GET THIS. THERE ARE WHITE AND RED VARIETIES OF WINE ALONG WITH OTHER TYPES LIKE ROSE.


WELL, I GUESS. HAHAHA

♡ *PART* 8 END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